

This listing of claims will replace all prior versions, and listing of claims in the application:

Listing of claims:

Claim 1 (currently amended) A ready-to-use mixture that is fluid and stable for several weeks in refrigerated form, comprising a continuous mixture phase comprising flour, water and sugar, having an Aw of between 0.85 and 0.90, ~~characterized in that it comprises~~ and at least one source of fat present in the form of discrete particles distributed in the continuous phase of said mixture.

Claim 2 (currently amended) The mixture as claimed in claim 1, ~~characterized in that wherein~~ the source of fat is ~~selected~~ chosen from the group consisting of comprising: butter, cocoa butter, chocolate, cocoa butter substitutes, and hydrogenated plant fats ~~such as hydrogenated palm oil, used alone or as a mixture.~~

Claim 3 (currently amended) The mixture as claimed in claim 1, ~~characterized in that wherein~~ the source of fat in the form of discrete particles represents at least 60%, ~~preferably at least 70%, more preferentially at least 80% and even more preferentially at least 90% or even at least 95%~~ of the total fat contained in the fluid ready-to-use mixture according to the present invention.

Claim 4 (currently amended) A method for preparing a mixture comprising using ~~The use of~~ a source of fat in the form of discrete particles distributed in a continuous phase of refrigerated fluid mixture comprising flour, water and sugar, to ensure a fluidity required for said the mixture to flow at ~~the a~~ refrigerated temperature during transfer from its packaging into a baking mold.

Claim 5 (currently amended) The ~~use method~~ as claimed in claim 4, ~~characterized in that wherein~~ the total fat content of the mixture including the particles is from about 12% to 25%, ~~preferentially from 15% to 20% and even more preferentially from 16% to 18%.~~

Claim 6 (currently amended) The method use as claimed in claim 4, ~~characterized in that wherein~~ the fat in the form of particles represents at least 60%, ~~preferentially at least 70%, more preferentially at least 80% and even more preferentially at least 90%, or even at least 95%~~ of the total fat of the finished product of ready-to-use fluid mixture.

Claim 7 (currently amended) A method for making a cake of fondant type comprising the steps of:

providing a fluid cake mixture comprising water, flour and sugar, which is stable for several weeks in refrigerated form, having an Aw of between 0.85 and 0.90, ~~characterized in that it comprises~~ and at least one source of fat present in the form of discrete particles distributed in the mixture,

pouring the said mixture into at least one mold,

baking the mixture thus poured, and

obtaining a baked cake comprising a fat-based fondant interior.

Claim 8 (new) The mixture as claimed in claim 2 wherein the source of fat is hydrogenated palm oil.

Claim 9 (new) The mixture as claimed in claim 1 wherein the source of fat in the form of discrete particles represents at least 70% of the total fat contained in the fluid ready-to-use mixture according to the present invention.

Claim 10 (new) The mixture as claimed in claim 1 wherein the source of fat in the form of discrete particles represents at least 80% of the total fat contained in the fluid ready-to-use mixture according to the present invention.

Claim 11 (new) The mixture as claimed in claim 1 wherein the source of fat in the form of discrete particles represents at least 90% of the total fat contained in the fluid ready-to-use mixture according to the present invention.

Claim 12 (new) The mixture as claimed in claim 1 wherein the source of fat in the form of discrete particles represents at least 95% of the total fat contained in the fluid ready-to-use mixture according to the present invention.

Claim 13 (new) The method as claimed in claim 4, wherein the total fat content of the mixture including the particles is from about 15% to 20%.

Claim 14 (new) The method as claimed in claim 4, wherein the total fat content of the mixture including the particles is from about 16% to 18%.

Claim 15 (new) The method as claimed in claim 4 wherein the source of fat in the form of discrete particles represents at least 70% of the total fat contained in the fluid ready-to-use mixture according to the present invention.

Claim 16 (new) The method as claimed in claim 4 wherein the source of fat in the form of discrete particles represents at least 80% of the total fat contained in the fluid ready-to-use mixture according to the present invention.

Claim 17 (new) The method as claimed in claim 4 wherein the source of fat in the form of discrete particles represents at least 90% of the total fat contained in the fluid ready-to-use mixture according to the present invention.

Claim 18 (new) The method as claimed in claim 4 wherein the source of fat in the form of discrete particles represents at least 95% of the total fat contained in the fluid ready-to-use mixture according to the present invention.